



Summertime! BBQ Chicken Sandwich

with Green Goddess Potato Salad



40-50min



2 Servings

Herby, tangy, fresh—just some of the words we love using to describe the creamiest, dreamiest green goddess potato salad. Tender potatoes and crunchy celery get tossed in a scallion, parsley, and tarragon-forward dressing that truly lives up to its name. Alongside, a summer staple: BBQ chicken sandwiches with fresh red onion and pickled jalapeños. Now that's a meal fit for a backyard BBQ! (2-p serves 4; 4-p serves 8)

What we send

- 4 oz barbecue sauce
- 2 (12 oz) pkgs boneless, skinless chicken breasts
- 24 oz red potatoes
- ¼ oz fresh tarragon
- 1 small bag celery
- 1 red onion
- 4 artisan buns ^{1,2,3,4}
- 4 oz Greek yogurt ²
- 2 (1 oz) sour cream ²
- ¼ oz fresh parsley
- 2 scallions
- 2 oz pickled jalapeños

What you need

- kosher salt & ground pepper
- neutral oil
- sugar

Tools

- grill, grill pan, or skillet
- medium saucepan

Allergens

Egg (1), Milk (2), Soy (3), Wheat (4).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 550kcal, Fat 7g, Carbs 70g, Protein 53g



1. Prep chicken

Preheat grill to high, if using. Add **all but 2 tablespoons of the barbecue sauce** to a large bowl. Pat **chicken** dry, then add to bowl with barbecue sauce. Season with **salt** and **pepper** and toss until chicken is thoroughly coated. Set aside to marinate.



4. Make potato salad

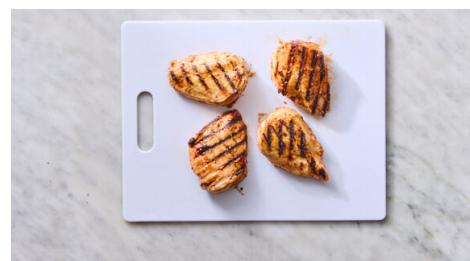
In a food processor or blender, combine **yogurt, sour cream, all of the parsley (leaves and stems), scallions, chopped tarragon, 1 tablespoon water, 2 teaspoons salt**, and **¾ teaspoon sugar**. Blend until smooth, season to taste with **salt** and **pepper**, then transfer to a large bowl.

Add **celery** and **cooled potatoes** and toss until evenly coated.



2. Boil potatoes

Scrub **potatoes**, then cut into 1-inch pieces. Transfer to a medium saucepan, along with **1 tablespoon salt** and enough water to cover by 1 inch. Cover and bring to a boil over high, then uncover and cook until easily pierced with a fork, 5-7 minutes. Drain potatoes and rinse with cool water to bring to room temperature.



5. Cook chicken

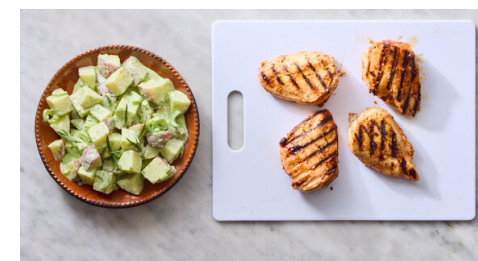
If using a grill pan, preheat to high. Add **buns** and cook until toasted, 1-3 minutes.

Add **chicken** and grill until cooked through and exterior is nicely caramelized, 5-7 minutes per side. Remove from grill and let rest for 5 minutes.



3. Prep ingredients

Meanwhile, coarsely chop **1 tablespoon tarragon leaves**. Thinly slice **celery**. Thinly slice **half of red onion** (save rest for own use). **Lightly oil** cut sides of **buns**.



6. Serve

Transfer **potato salad** to a serving dish and garnish with **remaining tarragon leaves**, if desired.

Place **barbecue chicken** on bottom buns and brush with **reserved BBQ sauce**, garnish with **sliced red onion** and **pickled jalapeños**. Enjoy!